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2.	Patent application number (The Patent Office will fill in this part)	0226270.7	12NOV02 E762633-8 D02898 P01/7700 0.00-0226270.7
3.	Full name, address and postcode of the or of each applicant (underline all surnames)	UNILEVER PLC UNILEVER HOUSE, BLACKFRIARS LONDON, EC4P 4BQ	
	Patents ADP number (if you know it)	50426936002 1628002	
	If the applicant is a corporate body, give the country/state of its incorporation	UNITED KINGDOM	
4.	Title of the invention	METHOD OF PRODUCING RETINYL ESTERS	
5.	Name of your agent (if you have one)	ELLIOTT, Peter William	
	"Address for Service" in the United Kingdom to which all correspondence should be sent (including the postcode)	PATENT DEPARTMENT, UNILEVER PLC COLWORTH HOUSE, SHARNBROOK BEDFORD, MK44 1LQ	
	Patents ADP number (if you know it)	1628003	
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8.	Is a statement of inventorship and of right to grant of a patent required in support of this request? (Answer 'Yes' if: a) any applicant named in part 3 is not an inventor, or b) there is an inventor who is not named as an applicant, or c) any named applicant is a corporate body. See note (d))	YES	

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Statement of inventorship and right to grant of a patent (Patents Form 7/77)

Request for preliminary examination and search (Patents Form 9/77)

1 ✓

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1. I/We request the grant of a patent on the basis of this application.

Signature(s)

Date: 11 November 2002

Sandra Jane EDWARDS, Authorised Signatory

2. Name and daytime telephone number of person to contact in the United Kingdom
- Trudi Clark, Tel 01234 22 2360

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Method of Producing Retinyl Esters

This invention relates to a method of producing retinyl
 5 esters. In particular, it relates to a beneficial method of
 producing retinyl esters of fatty acids from natural
 sources, such as fats and oils of plant and animal origin,
 using enzyme catalysis. The invention may also provide novel
 retinyl esters and oil compositions containing retinyl
 10 esters, which may be useful adjuncts to cosmetic
 compositions.

Retinol (vitamin A) and retinyl esters have long been added
 to cosmetic compositions to provide topical benefits.
 15 Retinol may typically be produced on an industrial scale by
 a totally synthetic route using inter alia acetone. The
 synthesis may generate retinyl acetate. Retinyl palmitate is
 another commonly used retinyl ester, which may typically be
 produced by trans-esterification of retinyl acetate with
 20 methyl palmitate, with the reaction being chemically
 catalysed. Retinyl esters have traditionally been preferred
 to retinol in topical products since they are easier to
 formulate, are more stable, and they are less irritant than
 the alcohol form, with the ester typically being hydrolysed
 25 in use to the alcohol on the skin.

It is also known for retinyl esters to be produced using
 enzymes. For example, JP62248495 describes generally the
 production of retinyl esters from retinyl acetate and O-
 30 methoxypolyethylene glycol modified lipases to produce long
 chain acid esters. This application also describes the
 production of retinyl oleate by similarly modified enzymes

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in a medium comprising benzene saturated with water. However, in this teaching, the reactions between the vitamin A and the long chain fatty acids occur in organic solvent systems, such as e.g. benzene. Also, as the modified lipase
5 is solubilised in the reaction system, significant further processing is required to separate the desired retinyl ester product from the reaction mixture.

It is also known from the Australian Journal of Chemistry,
10 45 (4) 641-649(1992), O'Connor C.J; Petricevic S.F and Stanley R.A., that *C. rugosa* can be used in the production of retinyl palmitate from free alcohol and fatty acid in aqueous ethanol or biphasic mixtures of paraffin and water. Again, this process requires the use of organic solvents.

15 In addition, WO 99/32105 (DCV, Inc) describes the production of conjugated linoleic acid esters in the presence of a lipase, which esters can include retinyl esters. However the application does not state how the retinyl esters were
20 obtained and the examples shown for other esters require the use of solvent and significant processing to isolate the final products.

It is also suggested in Journal of Molecular Catalysis B:
25 Enzymatic, 8, 275-280 (2000) (Maugard T; Legoy M.D) that retinyl esters may be produced by enzymatic routes. The paper describes the production of retinyl adipate, succinate, oleate and lactate for incorporation into cosmetic products. Again the retinyl esters are prepared in
30 solvents using enzymes such as *Candida antarctica* or *Rhizomucor miehei*. However, again this document suggests that a solvent is necessary for the reaction to be carried

out, and does not discuss the nature or source of the acyl donor.

5 The present invention aims to provide a new method of preparing retinyl esters for use e.g. in topical cosmetic compositions, which esters may have various benefits associated with them over prior art teachings, including being simpler and cheaper to produce, without the requirement for organic solvents or significant down-stream
10 processing. Surprisingly the products of the invention also show much enhanced stability and reduced irritancy on the skin.

Thus, according to a first aspect of the invention, there is
15 provided a method of producing a retinyl ester compound comprising subjecting a composition comprising retinol or a retinyl ester and a fat or oil of animal, vegetable or algal origin to enzyme catalysed trans-esterification in solvent free conditions to produce a retinyl ester.

20

In a further aspect, there is provided a composition comprising a fat or oil of animal, vegetable or algal origin containing retinyl esters of fatty acids contained in the animal, vegetable or algal fat or oil. The retinyl esters
25 are preferably formed by enzyme catalysed trans-esterification.

In yet a further aspect, there is provided a retinyl ester of a fatty acid prepared by the method described above.

30

According to yet a further aspect there is provided a topical composition for application to human skin containing

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a retinyl ester or a composition containing a retinyl ester prepared as described above.

According to yet a further aspect there is provided a
5 cosmetic method of treating human skin comprising applying thereto a topical composition as described above.

According to yet a further aspect of the invention, there are provided novel retinyl fatty acid esters, such as (but
10 not necessarily limited to) retinyl C18:3 and C18:4 conjugated fatty acid esters.

The method may be used to provide compositions containing a fat or oil of animal, vegetable or algal origin, and which
15 contain (or from which may be isolated) retinyl esters with fatty acid portions which reflect the fatty acid composition of that animal, vegetable or algal fat or oil. For example, when produced in sunflower oil, the method produces sunflower fatty acid retinyl esters from the enzyme
20 catalysed trans-esterification of sunflower oil. The resultant retinyl esters are predominantly the linoleic and oleic forms, reflecting the fatty acid composition of the sunflower oil.

25 The method can be extended to the use of any fat or oil of animal, vegetable or algal origin.

As a result, the method can be used to synthesise retinyl esters containing fatty acids having C₁₂₋₂₂ chain lengths,
30 either saturated or unsaturated. The resulting retinyl esters and retinyl ester blends have been found to be relatively mild compared to e.g. retinyl acetate or retinyl

palmitate made by conventional routes. The method also provides a route to the manufacture of retinyl esters and ester blends from a relatively cheap starting material, retinyl acetate, which is cheaper to prepare than materials
5 such as retinyl palmitate.

As an enzyme to be used for the trans-esterification process, preferably a lipase enzyme is used. Lipase enzymes are well known for their ability to catalyse (trans) esterification
10 reactions involving oils and fats. Any suitable source of lipase can be utilised, though industrially produced lipases are preferred on a cost basis. The lipase should preferably be immobilised on a suitable carrier.

15 The fat or oil of animal, vegetable or algal origin is in fact a composition which contains either a free fatty acid, or an ester of fatty acids which are of animal, vegetable or algal origin. Any such oil or fat, being of natural origin will typically contain a population of free fatty acids
20 acids or esterified fatty acids, although one or more may predominate in this population. However the population of free fatty acids or esterified fatty acids will typically characterise the animal or vegetable source.

25 Preferably, a fat or oil of animal, vegetable or algal origin is chosen such that the fatty acid content of the oil or fat of the hydrolysed esters in the oil or fat is relatively enriched in skin benefit agents. Preferred skin benefit agents for the oil or fat to be relatively high in
30 (i.e. contain more than about 0.1%, preferably 0.5%, more preferably more than about 1.0% of) include (C18:1-C22:6),

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particularly petroselinic acid or conjugated 18:2, 18:3 and 18:4 acids.

The invention has a number of benefits and distinguishing
5 features over the prior art.

Firstly, in the process of the invention, retinol is trans-
esterified with free fatty acids or more likely (and
preferably) fatty acid esters in the oil or fat of animal,
10 vegetable or algal origin. As a result, fatty acid side
chains which were previously present in the reaction mixture
as a fatty acid side chain in an ester such as a fatty acid
triglyceride are now present as part of a retinol ester.
Since the retinol ester is hydrolysed on the skin, retinol
15 and the fatty acid are released. If the fatty acid is also
a known skin benefit agent such as e.g. outlined above, on
hydrolysis the skin is treated to a "double dose" of skin
benefit agents, namely the retinol and the fatty acid, as
well as possibly receiving some extra skin benefit from the
20 fat or oil of animal, vegetable or algal origin itself.
Fatty acids found in oils or fats of animal, vegetable or
algal origin, especially in the triglycerides found therein,
may provide a relatively cheap source of such benefit
agents. As such, an oil or fat used according to the
25 invention may be selected for its fatty acid profile (either
in the form of free fatty acids or triglycerides).

In addition, since the trans-esterification reaction is
carried out directly in the fat or oil of animal or
30 vegetable origin in solvent free conditions, which fat or
oil may itself have skin beneficial properties, there is no
need to conduct any subsequent clean up operation either to

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remove solvents from the reaction mixture or to isolate or concentrate the retinyl ester. Instead, the fat or oil containing the retinyl ester may be either applied directly to the skin, or dosed into a topical composition for application to the skin. To this end though, it is highly preferred that the enzyme used in the trans-esterification be immobilised on a solid support in such a way that it can be readily removed from the reaction mixture after trans-esterification, for example by filtration. Such immobilisation techniques are well known in the art, and include for example immobilisation on microporous polypropylene beads which have been pre-treated with surfactant, to which is added an enzyme solution and which is subsequently washed and dried.

The enzyme may be used in normal functional conditions for that enzyme, which typically include simple mixing of the enzyme in a container with the other reactants, at temperatures up to about 70°C.

As mentioned above the trans-esterification reaction is carried out in solvent free conditions. By this is meant that the composition contains less than about 10% solvent, preferably less than about 5% solvent, more preferably less than about 1% solvent, and preferably is totally solvent free.

Solvents which are excluded from the transesterification reaction include water (the only water present is preferably only that which is associated with the enzyme itself), as well as short chain (i.e C₁₋₆) solvents such as alkanes and

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alcohols, ketones and any esters which may interfere with the desired trans-esterification reaction.

5 The tranesterification reaction should take place in a medium which has a significant liquid phase, e.g. is a liquid or a paste.

10 Many preferred fatty acids which are the subject of the trans-esterification reaction are liquid at room temperature; many also contain a degree of unsaturation.

15 Retinyl esters produced according to the invention which have a fatty acid profile based on the fatty acid content of the corresponding animal, vegetable or algal oil or fat have been found to have surprisingly good physical stability compared to other single species fatty acid esters, as well as be surprisingly mild.

20 The resultant transesterified esters reflect the fatty acid chain length composition of the animal or vegetable oil used in the method. Hence exemplary retinyl esters which may be prepared according to the invention are prepared using the following plant and animal oils, and may have enriched fatty acid ester contents as outlined below:

25

C12:0 - coconut oil, palm kernal

C14:0 and C14:1 - kombo nut (*Pycnanthus angolensis*) oil

C16:0 - palm oil

C18:0 and C18:1 - cocoa butter

30 C18:1 - high oleic sunflower oil, olive oil, coriander seed oil

C18:1 and C18:2 - corn oil, sunflower oil, cotton seed oil

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C18:2 - safflower oil, grape seed oil, wheatgerm oil

C18:3 - borage oil, evening primrose oil, linseed oil, pine nut oils, Manketti nut oil and pomegranate seed oil

C18:4 - Impatiens balsamina seed oil

5 C20:5 and C22:6 - fish oils, algal oils

C22:1 - crambe oil, mustard seed oil

Preferred retinyl esters include those prepared from the fatty acids of plant oils; especially kombo nut oil, 10 coriander oil, sunflower oil, safflower oil, pomegranate oil, borage oil and pine nut oil, as well as retinyl esters of conjugated fatty acids, especially C18 conjugated fatty acids. Unless otherwise purified the retinol esters which are the subject of the invention will invariably comprise a 15 range of fatty chain lengths and types which reflect the fatty acid content of the fat or oil of animal or vegetable origin, or more likely its triglyceride fatty acid content.

Preferred species of retinyl conjugated fatty acid esters 20 which are believed to be novel in their own right include:

- retinyl ester of punicic acid (18:3, c9, t11, c13), which can be prepared from pomegranate seed oil
- 25 - retinyl ester of calendic acid (18:3, t8, t10, c12), which can be prepared from Calendula officinalis (Marigold) seed oil.
- retinyl ester of eleostearic acid (18:3, c9, t11, t13), 30 which can be prepared from Manketti nuts (*Ricinodendron rautanenii* or *Ricinodendron heudelottii*), but which can also be prepared from cherry kernel oils (*Prunus Cerasus*,

P. avium, *P. mahaleb*), tung oil, *Momordica dioica* (Chinese bitter melon), *Parinari montana* and *Parinarium excelsis*.

- retinyl ester of parinaric acid (18:4, c9, t11, t13, c15),
5 which is preferably sourced from *Impatiens balsamina* L,
but may also be sourced from *Parinari glaberrimum*,
Lithospermum euchromum, *Sebastiana brasiliensis*, *I.*
Edgeworthii, *I. Pallida* & *capensis* and *Parinarium laurinum*.

10 The enzyme used in the method according to the invention is
preferably a lipase enzyme, more preferably a lipase
immobilised on a solid support. Examples of suitable lipase
enzymes include *Candida rugosa* lipase, Lipase D and Lipozyme
IM. Methods of immobilisation of lipases (where required)
15 are described, for example, in EP424130.

Topical compositions for application to the human skin
preferably comprise 0.00001 to 5%, preferably 0.0001 to 1%,
more preferably 0.01 to 0.5% of the retinyl esters prepared
20 according to the invention.

The invention will now be prepared by way of example only
with reference to the accompanying drawings, in which:

25 - Figure 1 shows the stability of retinyl esters according
to the invention compared to commercially available
retinyl palmitate and retinyl linoleate.

- Figure 2 shows the comparative stability of esters
30 according to the invention in topical products, and

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- Figure 3 shows the relative irritancy of retinyl ester formulations.

5

Example 1

Example 1 - Production of retinyl esters using sunflower oil
Sunflower oil (7.5 g) and retinyl palmitate (2.5g) were
10 mixed and water (0.03 g) and immobilised Lipase D (*Rhizopus*
oryzae (Amano) immobilised on Accurel® EP100 macroporous
polypropylene (Acordis) 0.1 g) or *Candida rugosa* AY (Amano)
on Accurel® EP100 (Acordis) (CR; 0.1g) added. The mixtures
were placed in a shaking water bath at 55°C for 20 or 23
15 hours. The immobilised lipase was then removed by simple
filtration to directly yield the product, a solution of
retinol esters in triglyceride oil. The composition of the
retinyl esters was separated from the triglycerides by thin
layer chromatography (0.5mm silica G plates, Analtech Ltd.)
20 using toluene as eluting solvent and visualised by spraying
with 1% 2,7-dichlorofluorescein in ethanol. The ester band
was scraped off and FAMES were produced using 3ML sodium
methoxide and 1 mL toluene at 80°C for 20 minutes followed
by 5 minutes at 80°C with boron trifluoride (2mL volumes of
25 reagent). The fatty acid content was then analysed by Fatty
acid methyl ester Gas Chromatography (FAME-GC). GC
conditions: Column - 30m / 0.53mm / 0.5um restek famewax,
Helium carrier gas 15kpa, flame ionisation detection, 260°C
PTV injection (Run: 3min @ 260°C, 80°C hold 1min, +20/min to
30 180°C, +2/min to 220°C, +1/min to 230°C, +4min hold at
230°C).

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As shown in Table 1, the palmitic acid content of the retinyl ester was reduced from 98.5%, being replaced predominantly by linoleic and oleic acids. The palmitic acid was incorporated into the sunflower triglycerides

5 Sunflower retinyl esters produced from retinyl palmitate

Sample	C14:0	C16:0	C18:0	Other	C18:1 (oleate)	C18:2 (linoleate)	C18 (tot)
Retinyl palmitate starting material	0.4	98.5	0.7	0.4	0	0	0.7
Retinyl ester product (CR - 23h)	0.2	44	5.1	0.4	16.9	33.4	55.4
Retinyl ester product (LD - 20h)	0.2	28.9	5.1	1.7	21.2	42.9	69.2

Example 2 - Production of sunflower oil retinyl esters from

10 retinyl acetate

Sunflower oil (7.5 g) and retinyl acetate (3.75 or 2.5g) were mixed and water (0.03 g) and 1% immobilised *Rhizomucor miehei* lipase (Lipozyme IM Novo Nordisk) added. The mixture

15 was placed in a shaking water bath at 55°C for 4 days. The immobilised lipase was then removed by simple filtration to directly yield the product, a solution of retinol esters in triglyceride oil. The levels of retinyl esters were determined by peak collection from HPLC, with the addition

20 of C17 methyl ester ISTD according to the following conditions:

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Column: 10cm Nucleosil 100A 3um silica with
precolumn.

Elution solvents - Solvent A - hexane/toluene 1:1; Solvent
B - toluene/ethyl acetate/formic acid 600/200/16; solvent C
5 - toluene/ethyl acetate/isopropyl alcohol/formic acid
500/200/100/16.

Time (Mins)	Solvent ratios (A/B/C)
0	99/ 1/ 0
4.9	99/ 1/ 0
5	90/ 10/ 0
6	75/ 25/ 0
7	40/ 60/ 0
9	10/ 90/ 0
9.1	0/ 10/ 90
12	0/ 10/ 90
12.1	10/ 90/ 0
15.0	10/ 90/ 0
15.1	99/ 1/ 0
30.0	99/ 1/ 0

Flow rate: 1.4mL/min

Detection: Evaporative light scattering detector

10 (40°C/10L/min nitrogen)

The retinyl ester levels produced are shown in Table 2. The
retinyl esters collected from the HPLC were converted to
FAMES using 2ML sodium methoxide at 80°C for 20 minutes.
15 FAME-GC was performed as described previously (Table 3).

Table 2: Retinyl ester levels

Description	% Long chain retinyl esters
2:1 SF:RA Lipase SP392 (supported) 4	20.4

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days	
3:1 SF:RA Lipase SP392 (supported) 4 days	17.3

Table 3: Fatty acid profile of retinyl esters

Fatty acid chain length	2:1 SF:RA	3:1 SF:RA
16:0	14.2	12.7
16:1	0.9	3.4
18:0	5.1	5.0
18:1	22.6	22.2
18:2	55.1	54.3
18:3	0	0.3
20:0	0.8	0.7
20:1	0.8	0.1
22:0	0.5	0.9
22:1	0	0.4

Example 3 - Retinyl Linoleate stability in Moisturising
5 Cream formulations

Retinyl Linoleate from National Starch Corp. and the retinyl ester product from example 1 were blended into moisturising cream formulations shown below in Formulations 1 and 2 at a
10 level of 0.03 and 0.15% of the retinyl ester The creams were stored at 22°C, 30°C, 45°C and 50°C and samples taken at time 0, and twice more over 35 days as shown in Figs. 1 and 2.

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Formulation 1

Ingredient Name	%	Supplier
<u>Phase A</u>		
Water	to 100	Local
Water, Spring	1.00	Local, Poland Springs
Glycerin	5.00	Dow
Disodium EDTA	0.05	WR.Grace
Panthenol	0.10	Roche
Mg Amino Acid Chelate	0.01	Maypro
Zn Amino acid Chelate	0.01	Maypro
Green Tea extract	0.10	Tri-K
Grapeseed Extract	0.10	Brooks
<u>Phase B</u>		
Ultrez 10	0.75	BF Goodrich
TEA 99 %	2.00	Dow
Parsol HS	2.00	Roche
Water	10.00	Local
Lanett 14 (Myristal Alcohol)	0.50	Cognis
Arlacel 60 (Sorbitan Stearate)	1.20	ICI
Cetyl Alcohol	0.50	Hankel
Emulsynt GDL (Glycerol Dilaurate)	0.50	ISP
Stearyl Alcohol	0.50	RTD
Ryoto Sugar Ester	0.25	Ryoto
Myrj 59 (PEG-100 Stearate)	0.50	ICI
Pristerene 4911 (Stearic Acid)	0.25	Stephan
Parsol MCX (Octyl methoxy cinnimate ...)	4.322	Roche
Parsol 1789 (Butyl Methoxy dibenzoyl ...)	2.00	Roche
Dermablock OS (Octyl Salicylate)	3.90	Alzo

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Viitamin E Acetate	0.10	Roche
Retinyl linoleate-National Starch	1.5	
Incromide LSM Linoleate	0.01	Croda
Cholesterol NF	0.10	Croda
BHT	0.02	
Tocomix	0.003	
Permethyl 101A	4.50	Presperse
Phenonip	0.54	Clariant
<u>Phase C</u>		
Vitamin A Palmitate	0.01	Roche
Fragrance Q26913	0.20	Quest
TOTAL	100.00	

Formulation 2:

Ingredient Name	%	Supplier
Water	to 100	Local
Water, Spring	1.00	Local, Poland Springs
Glycerin	5.00	Dow
Disodium EDTA	0.05	WR Grace
Panthenol	0.10	Roche
Mg Amino acid Chelate	0.010	Maypro
Zn Amino acid chelate	0.010	Maypro
Green Tea Extract	0.100	Tri-K
Grape seed extract	0.100	Brooks
<u>Phase B</u>		
Ultrez 10	0.75	BF Goodrich
TEA 99 %	2.00	Dow
Parsol HS	2.00	Roche
Water	10.00	Local
Lanett 14 (Myristal Alcohol)	0.50	Cognis
Arlacel 60 (Sorbitan Stearate)	1.20	ICI

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Cetyl Alcohol	0.50	Hankel
Emulsynt GDL (Glycerol Dilaurate)	0.50	ISP
Stearyl Alcohol	0.50	RTD
Ryoto Sugar Ester	0.25	Ryoto
Myrj 59 (PEG-100 Stearate)	0.50	ICI
Pristerene 4911 (Stearic Acid)	0.25	Stephan
Parsol MCX (Octyl methoxy Cinnimate ...)	4.577	Roche
Parsol 1789 (Butyl Methoxy dibenzoyl ...)	2.00	Roche
Dermablock OS (Octyl Salicylate)	3.12	Alzo
Retinyl linoleate (from example 1)	1.5	
Incromide LSM (Linoleamide MEA)	0.01	Croda
Cholesterol NF	0.10	Croda
BHT	0.02	
Tocomix	0.003	
Permethyl 101A	4.50	Presperse
Phenonip	0.54	Clariant
<u>Phase C</u>		
Fragrance Q26913	0.20	Quest
Vitamin A Palmitate	0.01	Roche
TOTAL	100.00	

The retinyl esters were extracted from the base cream 60/40 acetone/acetonitrile, stirred for 10 minutes, filtered and then injected. These were then analysed by HPLC according to the conditions below.

Column: Intersil 5 micron, ODS-2 (C18) from Phenominex

10 Detection: UV at 325 nm

Mobile phase: 35% Acetone / 65% Acetonitrile

Flow Rate: 1.0 mL/minute

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Peak Elution: Approx 10 minutes

Calib Curve: Standards - 1.5 ppm to 18 ppm for
samples containing 0.03 to 0.15% RL.

5 Figures 1 and 2 show the stability results for the samples.
The retinyl ester product from example 1 was more stable
than the National Starch retinyl linoleate. For comparison
retinyl palmitate is only as stable as retinyl linoleate
(National starch).

10

Example 4 - Stability of retinyl esters in oils

The stability of retinyl linoleate (National starch) and
15 retinyl esters (example 1) in the fluid oil phase alone of a
moisturising cream formulation as evaluated. Two fluid oil
formulations were prepared by incorporating the desired
amounts of the ingredients like Parsol MCX, Dermablock OS,
Permethyl 101A and Vitamin E acetate as found in Formulation
20 1. One was spiked with retinyl esters (example 1) and the
other with retinyl linoleate from National Starch (NS) at
the 0.75% level. These were analysed initially and after
twenty eight days at 50°C (Table 4)

25 Table 4: Stability of retinyl esters in the oil phase

Retinyl esters	% recovery
Retinyl linoleate (NS)	72.6
Retinyl esters (Example 1)	85.0

The data demonstrates that retinyl esters from example 1 are more stable in oil blends than retinyl linoleate.

5 **Example 5 - Irritancy of retinyl esters**

5 male and 15 female subjects were selected for the study, the aim of which was to compare the irritation potential of a Moisturising Cream alone and in combination with retinyl
10 linoleate from example 1 vis National Starch material. The concentration of retinyl linoleate added to the moisturising cream from the 2 sources contained equal molar quantities of the retinyl moiety in ester form. Test materials were compared to a selected control statistically in a pairwise
15 comparison based on Friedman's Rank Sums ($p < 0.10$ is considered significant, p values 0.2 and 0.15 are provided for informational purposes only).

Protocol:

20

The upper outer aspect of the upper arm was exposed to the test materials once for a 24 hour period followed by up to three 18 hour exposures, using 25 mm Hill Top® Chambers fitted with 18 mm Webril® padding and held in place with
25 Scanpor® tape. 0.2 ml of the test materials was applied to the Webril® padding 1 hour before application.

Dose Characterization/ Verification and Stability and Microbiology:

30

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The level of Retinyl linoleate was within target for all Test materials containing this material. All Test materials were found to be microbiology acceptable.

- 5 As shown in figure 3, the retinyl linoleate from example 1 (RL EX1) is far less irritant than the retinyl linoleate from National starch (RL NS).

Claims

1. A method of producing a retinyl ester compound comprising subjecting a composition comprising retinol
5 or a retinyl ester and a fat or oil of animal or vegetable origins to enzyme catalysed trans-esterification in solvent free conditions to produce a retinyl ester.
- 10 2. A method according to claim 1 wherein the fat or oil of animal or vegetable origin contains one or more C₁₂₋₂₂ saturated or unsaturated fatty acids.
- 15 3. A method according to any of the preceding claims wherein the enzyme is a lipase enzyme.
4. A method according to any of the preceding claims wherein the enzyme is immobilised on a support.
- 20 5. A method according to any of the preceding claims wherein the fat or oil of animal or vegetable origin contains a fatty acid triglyceride.
- 25 6. A method according to any of the preceding claims wherein the source of the fatty acid is kombo nut oil, coriander oil, sunflower oil, safflower oil, pomegranate seed oil, Manketti nut oil, fish oil, borage oil, pine nut oil or Impatiens balsamina seed oil or calendula seed oil.

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7. A fat or oil of animal or vegetable origin containing a retinyl ester of fatty acids contained in the fat or oil.
- 5 8. A retinyl ester of a fatty acid prepared according to the method of any of claims 1 to 6.
9. A topical composition for application to human skin containing a retinyl ester prepared according to any of
10 claims 1 to 6 or according to Claims 7 or 8.
10. A conjugated or nonconjugated C18:3 and/or C18:4 retinol fatty acid ester.
- 15 11. A cosmetic method of treating human skin comprising applying thereto a topical composition according to claim 7.
12. A method of providing at least one skin care benefit
20 selected from: treating/preventing wrinkling, sagging, aged and/or photodamaged skin; boosting collagen deposition on skin, boosting decorin production in skin; soothing irritated, red and/or sensitive skin; improving skin texture, smoothness and/or firmness;
25 providing anti-inflammatory benefits; enhancing skin differentiation; reducing sebum production; or the prevention or treatment of acne

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ABSTRACT

A method of producing a retinyl ester compound comprising
subjecting a composition comprising retinyl or a retinyl
5 ester and a fat or oil of animal or vegetable origins to
enzyme catalysed trans-esterification in solvent free
conditions to produce a retinyl ester.

Figure 1

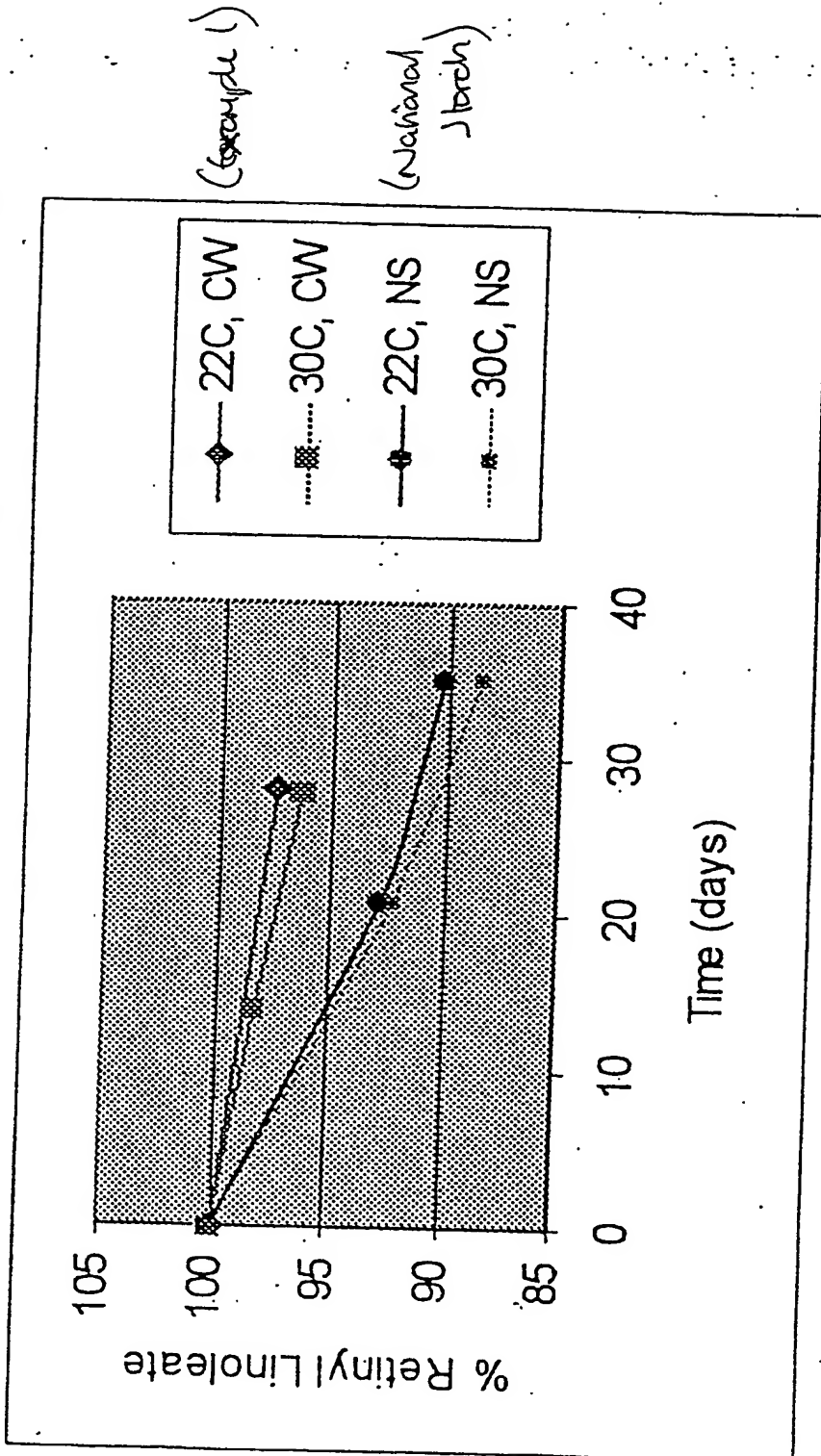
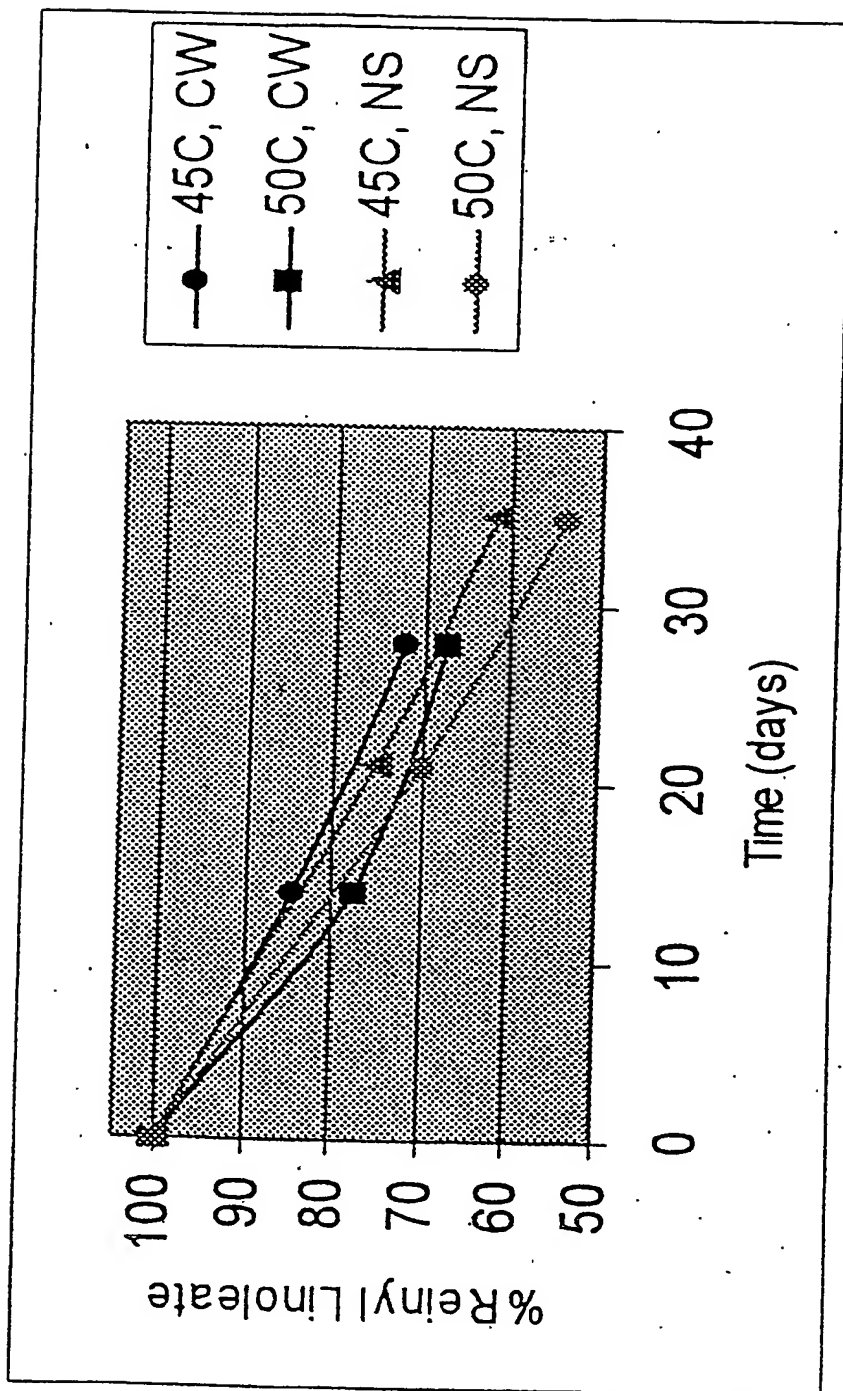
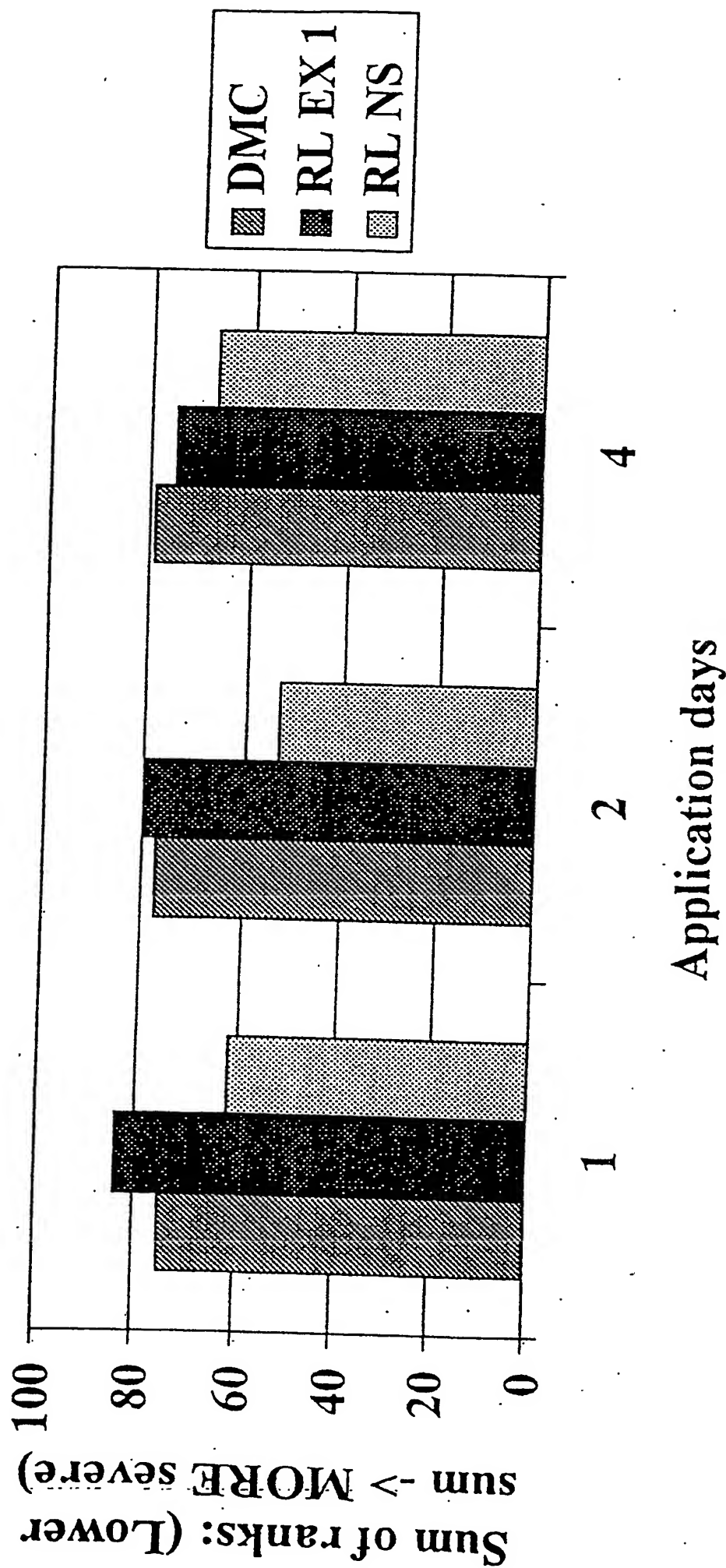


Figure 2



Irritancy of formulations



PCT Application
EP0312206



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